

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	21 December 2020		
	DAY	MONTH	YEAR
Requested by:	Veronica Shotts, Deput	y District Director Position	
Transmitted by:			
•		ce Executive Review Unit	
	NAME	Position	
Were electronic files sent?			
YES	$No \square$		
How many people are curren			ss?
Number of people currently	cohorted/quarantined	due to sickness:	17
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	t recently formally co	unted in this facility?	
Number of people mo	ost recently formally c	counted in the facility:	243
How many people formally	counted in this facility	describe themselves as	the following gender?
Female: 12			
<i>Male:</i> 231			
Nonbinary: 0			
Prefer not to say:	0		
Nonbinary: 0	0		

How many people formally counted in this	facility describe themselves as transgender?
Number of people that describe the	
How many people have been brought into t	the facility this week?
Number of people brought into the	facility this week: 37
How many people have left the facility this	s week?
Number of people who left the facil	ity this week: 47
How many people and where did those who	o left the facility go?
Released into community: unknown	n
Formally removed from the United	States: unknown
Moved to other facility: unknown	
Other: unknowr	n l
How many people are currently being hous	sed in the Annex?
Number of people who are being ho	oused in the Annex: 72
Female: 12	<u> </u>
<i>Male:</i> 60	
COVID-19 CONFIRMED CASES*:	New Cases this week: Total to date since March 30, 2020:
Individuals Housed in GEO Facility:	17 181
ICE Detainees:	21 150
ICE Employees:	0 2
GEO Employees:	4 117
DOCUMENTS RECEIVED:	
Daily Kitchen Opening and Closing	
RECEIVED Daily Foods Production Service Re	NOT RECEIVED □
Received \Box	NOT RECEIVED ☑
Temperature Logs	
RECEIVED ☑	Not Received \square
Law and Leisure Library Logs	W . B
$Received oldsymbol{ ot}$	Not Received \square
Medical Staffing Update	1,01,112,021, 22 =

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on December 21, 2020. All population numbers current as of December 23, 2020

KITCHEN DOCUMENTS:

Opening/Closing Checklists provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of December 22, 2020:

- Health Services Administrator
- 1 Medical Doctor
- 2 PAs
- 13 RNs
- **LPNs**
- 1 **Psychologist**
- Psychologist (part-time) Licensed Clinical Social Worker
- Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- Dentists (part-time; 40 hours/week total)

TEMPERATURE CHECKS:

Logs provided, see attached documents

LAW LIBRARY:

Logs provided for 12/14-18. They are not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from zero to seven detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID -19 UPDATES:

Official COVID-19 statistics for ICE detainees verified via ICE gov and are accurate as of December 22, 2020.

Statistics for Total Individuals Housed in GEO Facility, ICE Staff, and GEO Staff verified via Aurora Fire Rescue and are current as of 12/23/20. This reporting indicates that the 17 individuals testing positive in the facility this week are ICE Detainees.

These menus are proprietary and intended solely for the use of GEO Group Facilities. Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020 BREAKFAST	LUNCH	CYCLE 2 WEEK-AT-A-GLAN Dinner
ONDAY	Rice and Raisins	Chicken Fried Steak	Turkey Bologna
	Scrambled Eggs	Whipped Potatoes	Potato Salad
	Biscuit or Tortilla	Cream Gravy	Vegetarian Beans
	Jelly	English Peas	Lettuce, Onion & Pickles
	Margarine	Carrots	Mustard & Salad Dressing
	Sugar	Dinner Roll	Frut
	Coffee	Margarine	Breed Builter Built
	Milk 2 %	Salad w/ Dressing	Fortified Sugar Free Beverage
	Fruit	Fortified Sugar Free Tea	.
UESDAY	Dry Ceresi	Chicken Patty	Turkey Hot Dogs on
	Pancakes	Cream Gravy	Hot Dog Buns
	Syrup	Rica	Com
	Turkey Ham	Green Beans	Colesiaw
	Margarine	Roll	Macaroni Salad
	Sugar	Margarine	Onion
	Coffee	Brownie	Pickie Relish / Mustard
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	MILIA Z A	FOILING SUGAL LIBE TO	r oftimen ander i tea perelafe
EDNESDAY	Oatmeal	Beef and Bean Burrito	Meat and Vegetable Stew
	Creamed Meat Gravy	Spanish Rice	Rice
	Fried Potatoes	Pinto Beans	Cabbage
	Biscuit	Salsa	Onion
	Margarine	Lettuce	Combread
	Sugar	Dressing	Selad
	Coffee	Cheese	Dressing
	Milk 2 %	Peanut Butter Cake	Margarine
	Fruit	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HURSDAY	Scrambled Eggs	Hamburger Patty	Taco Meat
	Diced Potatoes	On Bun	Rice
	Jelty	Ranch Beans	Pinto Beans
	Ketchup	Oven Fries	Salsa
	Biscult	Shredded Lettuce	Shredded Lettuce
	Margarine	Onlon	Shredded Cheese
	Sugar	Salad Dressing	Tortillas
	Coffse	Ketchup	Applesauce Cake
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
RIDAY	Cinnamon Oatmes!	Fish	Chili Mac
	Pancakes	Beans	Beans
	Turkey Sausage	Carrots	Squash w/ Tomato & Onions
	Margarine	Rice	Dinner Roll
	Sugar	Onion	Margarine
	Milk 2 %	Combread / Margarine	Brownie
	Syrup	Tartar Sauce	Fortified Sugar Free Beverage
	Coffee	Fortified Sugar Free Tea	. Ottomber Degan 1 100 Dovotago
ATURDAY	Farina	Turkey Ham	Chicken Leg Quarter
A I UNDA	Eggs	Cheese, Sliced	Potatoes Augratin
	Cream Gravy	Macaroni Salad	Mixed Vegetables
	Turkey Sausage	Vegetarian Beans	Beans
	Biscuit or Tortilla	Lettuce / Onlon	Dinner Roll
	Sugar	Mustard / Mayo	Margarine
	Coffee	Bread	Salad
	Milk 2 %	Fruit	Dressing
	MilK 2 % Margarine	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
HINDAY		Fideo w/ Meat Sauce	Turkey Salad
SUNDAY	Dry Cereal	Green Beans	Potato Salad
	Eggs		
	Diced Potatoes	Beans	Colesiaw
	Salsa	Green Salad	Lettuce
	Tortilla	Dressing	Onion
	Coffee Cake	Roll	Bread
	Sugar	Margarine	Cake
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
	Milk 2 %		

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian











Secure Services 18

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	AMI	Pl	A	6700 AM	Comme		c (P	
Smit Checklist	No Yes		Yes		Conunc	ILS		
All areas secure, no evidence of theft	NO 165	NU	165					
Workers reported to work, no open sores	عر	_	'V				***	
no skin infections	X		15					
no diarrhea			X					
		-	-2-					
Kitchen is in good general appearance	$-+$ \times		$\frac{1}{\lambda}$					
All kitchen equipment operational & clean		-	'X'					
All tools and sharps inventoried	7	3 45 46	X		, , .			
All areas secure, lights out, exits locked DISH MACHINE	T	4		Wash 150+	Rinse 18	Λ.	T	
Temperature according to manufacturer's specifications	Temperature Breakfast			wash 150+	Kinse 18	0+		
	Breakfast Lunch			159	186			
and chemical agent used in Final Rinse				173	100	-~		
		Din		100				
POT and PAN SINK	Tem	emperature		Wash 110 °F+	Rinse 110	ok+	200 p	pm
Final Rinse Temps determined by chemical agent used		Break		110	1.12		20000	
		Lun		112	(5)		2011	
		Din	ner	120	125		200	ppy
FREEZER and WALK-IN	Tempe	rature		Freezer 0°F	Walk-in-	ŀ	lk-in 2	
D 1			4 3 4	or below	35-40 °F		.40 °F	
Record temperatures, Freezer and Walk-ins			AM	-/./	37	کے	8	
Record temperatures, Freezer and Walk-ins			PM	-90		ان	6.4	
DRY STORAGE	Temperatu	ire 45-		Spice Room	Store Rm			
Record temperatures Dry Storage Areas			AM	68	00			
Record temperatures, Dry Storage Areas			PM	68	68			
Water Temps & Handwash Areas	AM 105-120 °F		M 20 °F					
	103-120 F	1 103-1	4V Γ	1	1	1		

Signature/Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

rev 02/2020 mps





Secure Services "

FOOD SERVICE UNIT: <u>195- AURORA KITCHEN</u>

OPENING and CLOSING CHECKLIST

Date:			<u> </u>		0700 AN			(17) P	M
Shift Checklist	Al		Pl			Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		1/2				,			***
Workers reported to work, no open sores		4		X					
no skin infections		4		X,					
no diarrhea				X	***************************************				
Kitchen is in good general appearance		7		X					
All kitchen equipment operational & clean		*		Ж.					
All tools and sharps inventoried		¥		X.					
All areas secure, lights out, exits locked				Ж.					
DISH MACHINE	Temperature				Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications	Breakfast			KI	182				
and chemical agent used in Final Rinse	Lunch			152	183				
			Din	ner	153	187			
POT and PAN SINK	,	Гетр	perature		Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	110	112		200	
			Lun	ch	122	128		7.00	E. P. V.
			Din	ner	114	114		1 3	-17 1/1V
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 -40 °F	
Record temperatures, Freezer and Walk-ins				AM	-3.6	37.9		3.9	
Record temperatures, Freezer and Walk-ins				PM	T,	3,46	,, -	ن ر	
	Temp	eratui	re 45-		Spice Room	Store Rin			
DRY STORAGE	Temperature 45-80 °F AM		68	68					
The state of the s	Temp								
Record temperatures Dry Storage Areas	Temp		~~~~		62	(03			
The state of the s	Temp			PM	(03)	63			
Record temperatures Dry Storage Areas	AM	1	P	PM M	(2)	64			
Record temperatures Dry Storage Areas Record temperatures, Dry Storage Areas		0 °F	P1 105-1	PM M 20 °F	(62)	64			

Signature, Cook Super Sor (AM)

DATE

Signature, Cook Supervisor (PM

FOOD SERVICE MANAGER

DATE

ev 02/2020 mps





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:	2.16	20		Time	0/10 AM	1 Time	: 14	310/P	M
Shift Checklist	A	M	PN	M		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		K							
no skin infections		Y	1	A					
no diarrhea		K	1	אן	.// .			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
Kitchen is in good general appearance	Х		X		Lette Dr	iain dic	44		
All kitchen equipment operational & clean		X	X.				J		
All tools and sharps inventoried		سلر		X					
All areas secure, lights out, exits locked	ng tang 84								
DISH MACHINE		Temp	eratu	re	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications	Breakfast			152	181				
and chemical agent used in Final Rinse	Lunch			ch	154	184			
	Dinner				151	165			
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110 °F+		200 p	pm	
Final Rinse Temps determined by chemical agent used	Breakfast			fast	112	113		20	
			Lun	ch	112	120		300	chorn
			Dinr	ner	1721	115		a.c.	PPV
FREEZER and WALK-IN	T	empe	rature		Freezer 0°F	Walk-in	Wa	lk-in 2	
					or below	35-40 °F		-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-11	39.1		3.9	
Record temperatures, Freezer and Walk-ins		-		PM	-6.9	37.5	38	v 3	
DRY STORAGE	Temp	eratu	<u>re 45-</u>		Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas			 , ,, ,	PM	68	68			
Water Temps & Handwash Areas	AN	1	Pl	M					
-	105-12	20 °F	105-1	20 °F					
	12	2	12	0					

Signature, Cook Supervisor (AM)

6-21-20

FOOD SERVICE MANAGER

DATE





Secure Services M

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:	12.17	<i>20</i> Time	:: 0200 AM	1 Time:	HE	? PM
Shift Checklist	AM	PM		Commer		
	No Yes	No Yes				
All areas secure, no evidence of theft	حح ا	And the second				
Workers reported to work, no open sores	محز					
no skin infections	7-					
no diarrhea	X	///				
Kitchen is in good general appearance	7	X				
All kitchen equipment operational & clean	×	×				
All tools and sharps inventoried	<i>y</i>	×				
All areas secure, lights out, exits locked	100	\langle				
DISH MACHINE	Tem	perature	Wash 150+	Rinse 18	0+	
Temperature according to manufacturer's specifications		Breakfast	251	181		
and chemical agent used in Final Rinse		Lunch	155	185		
		Dinner	(600)	1465		
POT and PAN SINK	Tem	perature	Wash 110 °F+	Rinse 110	°F+ 20	0 ppm
Final Rinse Temps determined by chemical agent used		Breakfast	112	110	É	20 you
		Lunch	110	115	: 1225	KEPPAL
		Dinner	11-2	117	1	667777V
FREEZER and WALK-IN	Tempe	rature	Freezer 0°F	Walk-in	Walk-ir	12
			or below	35-40 °F	35-40 °	
Record temperatures, Freezer and Walk-ins		AM	1-72	38.7	38.	7
Record temperatures, Freezer and Walk-ins		PM	-9.6	76.1	2/-1:	6
DRY STORAGE	Temperatu	ire 45-80 °F	Spice Room	Store Rm		
Record temperatures Dry Storage Areas		AM	68	68		
Record temperatures, Dry Storage Areas		PM	(04)	60		
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F				
5.	170	(120)				
	 ;					

Signature, Cook Supervisor (AM)

DATE

COOK SUPERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)





FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12 18 2020	434	DA		0200 AN			P	
Shift Checklist	AM	PN			Commer	its		····
0.1.0	No Yes	No	Yes					
All areas secure, no evidence of theft	MIL TO STATE	, 1						
Workers reported to work, no open sores	1	<u> </u>						
no skin infections			7					
no diarrhea	" of ville		14.					
Kitchen is in good general appearance	γ							
All kitchen equipment operational & clean	Y		1					
All tools and sharps inventoried	<u> </u>		1					
All areas secure, lights out, exits locked		Š.,	-1					
DISH MACHINE	Temperature			Wash 150+	Rinse 18			
Temperature according to manufacturer's specifications	Breakfast			154	183			
and chemical agent used in Final Rinse		Lun	ch	15le	188			
		Din	ner	155	180	7)		
POT and PAN SINK	Tem	peratu	re	Wash 110 °F+	Rinse 110 °F+		200 p	pm
Final Rinse Temps determined by chemical agent used		Breakfast Lunch		111	10		Secon:	2830-
				117	112		-24	W. L.
		Din	ner	1125	115		30	Offe
FREEZER and WALK-IN	Tempe	rature		Freezer 0°F	Walk-in		k-in 2	
				or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins			AM	-7,4	36.9		512	
Record temperatures, Freezer and Walk-ins			PM	~ 6.3	34.1	3.6	e V.	
DRY STORAGE	Temperatu	re 45-		Spice Room	Store Rm			!
Record temperatures Dry Storage Areas			AM	U8	69			
Record temperatures, Dry Storage Areas			PM	(c44)	(A)			
Water Temps & Handwash Areas	AM 105-120 °F		M 20 °F					
	103-120 I	LUJ-1	4U I		I	l		

ignature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





Secure Services 18

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: (2/19/2010					ORDE AM			/~ PI	VI
Shift Checklist	A		Pl			Comme	ıts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft									
Workers reported to work, no open sores									
no skin infections									
no diarrhea		1.15	//						
Kitchen is in good general appearance		4		X					
All kitchen equipment operational & clean		1		X					
All tools and sharps inventoried		1		X					
All areas secure, lights out, exits locked		* 1		×					
DISH MACHINE		Temp	eratu	re	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Breakfast		154	183		- Freeze	
and chemical agent used in Final Rinse	I			ch	155	185			
			Din	ner	155	1667			
POT and PAN SINK		Temp	eratu	re	Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Breakfast Lunch		175	125		Doey	
					112	101	,	11	N. P.
		Dinner		ner	110	110		7.00	3 3
FREEZER and WALK-IN	T	empei	ature		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2 40 °F	(
Record temperatures, Freezer and Walk-ins				AM	- 12, 7	36.2		7.9	
Record temperatures, Freezer and Walk-ins				PM	3,6	39.4	17,00		
DRY STORAGE	Temp	orativ	re 45.		Spice Room	Store Rm		-1	
Record temperatures Dry Storage Areas	Temp	ciatu	C 43	AM	70	70			
Record temperatures, Dry Storage Areas				PM	64	COU			
Record temperatures, Dry Storage Areas				1 1/1	10-1	100			
Water Temps & Handwash Areas	AN	1	P	M					
-	105-12	20 °F	105-1	20 °F					
	12	0	11	6					
21/2 12/19	j			Λ	TURN		1		

Signature, Cook Supervisor (AM)

DATE

12-21-2

FOOD SERVICE MANAGER

DATE

Signature, Cook Supervisor (PM)





Secure Services "

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:					Oloo AN	I Time	:	P.	M
Shift Checklist	A	M	Pl			Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		4							
Workers reported to work, no open sores		ستر		'X'					
no skin infections				X '					
no diarrhea		سلر		X					
Kitchen is in good general appearance		~		X					
All kitchen equipment operational & clean		-		X					
All tools and sharps inventoried		عر		\times	·				
All areas secure, lights out, exits locked	Maria Car			X					
DISH MACHINE					Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications	Breakfast			151	132	-			
and chemical agent used in Final Rinse	Lunch			15,20	165				
	Dinner				154	1841			
POT and PAN SINK	Temperature				Wash 110 °F+	Rinse 110	°F+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	110	10 Em			J. 3
			Lun	ch	115	IRC		26	
			Din	ner	118	113		20	of
FREEZER and WALK-IN	Т	empei	rature		Freezer 0°F or below	Walk-in 35-40 °F	1	lk-in 2 ·40 °F	
Record temperatures, Freezer and Walk-ins				AM	-4.0	37.8		2 4	,
Record temperatures, Freezer and Walk-ins				PM	-6-2	36.5	(2,4	7.16	
DRY STORAGE	Temp	eratu	re 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	CB	68			
Water Temps & Handwash Areas	AN		P] 105-1						
•	105-12	711 914 1	105-1	7/1 01					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

COOD SERVICE MANAGER

DATE



Monday, Jan. 11, 2021 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St.

Aurora, CO 80010

Secure	Se	rvice	TM
Jecuie	20	, v:	,

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
12.51.70	A-1		105.1						
	A-2		105.2						
	A-3		105.1						
	A-4		105.1						
	B-1		105.3						
	B-2		105.2						
	В-3		105.2						
	B-4		mous	ccl					
	C-1		104.1						
	C-2		104.1						
	C-3	Unou	spel						
	C-4	いつの	uped uped cupico wpied						
	D-1	Una	cupico				N/A	N/A	N/A
	D-2	Uno	wpied				N/A	N/A	N/A
	E-1		105.1				N/A	N/A	N/A
	E-2		105il						
	MED		•						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

	D-1	UNU	Lup.cc				N/A	N/A	N/A
	D-2	Uno	wpied				N/A	N/A	N/A
	E-1		1051				N/A	N/A	N/A
	E-2		105d						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT:	Sa	n Hanson			SIGN:	5	2/_		
Write Legi	bly								
Medical Sh	owers Ten	perature	Log						
			Name:				Date:		
ROOM									
542	540	538	536	534	523	522		Tub Room	
Temperatur	e Taken wit	h a Fluke M	od 52 Digit	al Thermo	meter				

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	73.51 71.91 73.51 73.01
B-1 B-2 B-3 B-4	72.50 72.70 73.31 72.02
C-1 C-2 C-3 C-4	73.12 72.31 71.71 73.31
E-1 E-2	73.01 73.12
D-1	71.60
ISOLATION	70.81
PATIENT ROOM	71 21
INTAKE/RECEIVING	70.00



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date:

12-21-2000

	Unit	AIR	WATER/sink	Shower #1	Shower #2
12-21-20	South-A	721	ocispied		
	South-B	69.4	104.1		
	South-C	69.9	104.5		
	South-D	unuclupe	1		
	South-E	73,1	Occupied		
	South-F	69.9	104.4		
	South-G	70.3	7013 104.3		
	South-L	72.9	ocupeu		
	South-M	72,9	104.2		
	South-N	73,9	104.3		
	South-X	procup	ied .		
	South-Y	727	104,1	-,-,-	
	South-Z	73.7	104.4		
	South SMU	73.5	105.6		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
/	MEDICAL				

PRINT:	San	Hansan	SIGN:	9/
Write L	egibly			

Temperature is taken with a Fluke Mod 52 Digital Thermometer